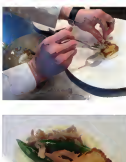


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CHIEF YOUNG'S TOUCH



Ta-da!!!

COMPLETION

IT'S REALLY JUICY, AND SO FLAVORFUL.

I THINK I'VE GAINED AT LEAST 20 POUNDS AFTER I STARTED UPLOADING MICHELIN STAR...

I need to get on a diet...



THERE ARE SO MANY DELICIOUS THINGS IN THE WORLD!!!



FISH: WILD HALIBUT, KUMQUAT, KUMQUAT EMULSION

KUMQUAT EMULSION: MIXTURE OF KUMQUAT AND TOP QUALITY OLIVE OIL. IT BRINGS OUT THE FLAVOR OF KUMQUAT TO MAXIMUM, GOING WELL WITH HALIBUT.

THE FRESH, CLEAN FLAVOR OF WILD HALIBUT MEETS TART KUMQUAT, COMING TOGETHER FOR A NEAT, REFRESHING TASTE.



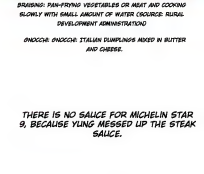
I prefer cash...

I'll make some for you later.



SHERBET

CLEANSSES THE MOUTH,



MEAT: PAN-FRIED FILET MIGNON AND BRAISED OXTAIL

BRAISING: PAN-FRYING VEGETABLES OR MEAT AND COOKING SLOWLY WITH SMALL AMOUNT OF WATER (SOURCE: RURAL DEVELOPMENT ADMINISTRATION)

GNOCCHI: GNOCCHI: ITALIAN DUMPLINGS MIXED IN BUTTER AND CHEESE.

THERE IS NO SAUCE FOR MICHELIN STAR 9, BECAUSE YUNG MESSED UP THE STEAK SAUCE.

BUT IF THERE WAS...



THIS...IS BREATHTAKING!!!!



PAN-FRIED FILET MIGNON IS TENDER YET CHEWY,



WHILE BRAISED OXTAIL IS SOFT AND JUICY, IT PRACTICALLY MELTS IN YOUR MOUTH....

SONG AND CHEF TAEHWAN'S



MICHELIN STAR

HELLO ALL. THIS IS SONG,
AUTHOR OF MICHELIN STAR.

AS I SAID LAST WEEK, THIS WEEK
IS THE SPECIAL ISSUE.

THIS IS SONG IN HIS "WORK" MODE.

TODAY, I'LL GO OVER THE COURSE
MEAL AT LA PETITE MAISON SHOWN IN
EPISODES 8 AND 9.

TYPICALLY, A FRENCH COURSE ENTAILS:

APERITIF : An alcoholic beverage served before meal.

AMUSE-GEULE : Sandwiches, snacks, or canapé eaten
with apertif

MISE EN BOUCHE : Served in a cup or a dish,
something that stimulates the
appetite.

HORS D'OEUVRE : Appetizer

ENTREE : Appetizer

POISSON : Fish

TROU NORMAND : Sherbet with brandy, cleanses the
palate before the main course.

VIANDE : Meat dish

SALADE : Salad

FROMAGE : Cheese

PRE-DESSERT : Light dessert before main dessert

DESSERT : Dessert

CAFE : Coffee

DIGESTIF : Liquor that helps digestion

(SOURCE: DAUM KNOWLEDGE)

NOWADAYS, YOU CAN SIMPLY
SEARCH THE WEB AND FIND
THESE WITH PICTURES...



JUST A
SECOND.
HELLO?



HEY, WHY DO YOU NEED A SPECIAL
ISSUE THEN? JUST LET PEOPLE
SEARCH ONLINE.



SO, I WENT TO THE RESTAURANT
WHERE CHEF RYU CURRENTLY
WORKS.



CHEF TAEHWAN'S RESTAURANT "RYUNIQUE".
IT'S A COMPOUND WORD FROM "RYU" AND
"UNIQUE".

WHAT DO WE DO?

WHICH DISHES WERE IN YOUR
COMICS?



YOU MEAN YOU
HAVEN'T READ IT?

N,NO!! THAT'S NOT IT...





REAL

...it's clear:
a few like
guy I used
to know!

...what's wrong with you?

WER I'M THE HEAD CHIEF OF A
BUREAU OR A SETTING DUCK



ULJO'S TARTARE RECIPE IS
DISTINCT FOR ITS TART TASTE.



AFTER THIS, SHE WON'T
EVEN WANT THE FISH OR
THE MEAT...



1. $\mathcal{A}$ is a σ -algebra
 2. $\mathbb{P}$ is a probability measure
 3. $\mathbb{P}$ is a probability measure



ANYHOW, THE COURSE MEAL BEGINS
THANKS TO TASHMAN RYU.



TASHMAN, MAKE THIS TOO. I
NEED TO TAKE PICTURES.

I MADE PARFAIT OUT OF ALL THE
FOX GRAS I HAD, THERE'S
NOTHING TO SAUTE.



CHEF TASHMAN MAKES PARFAIT OUT OF FOX GRAS
AND SERVES IT.

BUT THIS HINT WHAT FOX GRAS USUALLY LOOKS LIKE,
SO I'LL PASS!

I DON'T KNOW WHOSE PICTURE THIS
IS, BUT I HAVE THE URGE TO JUST
TRACE IT....



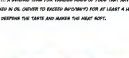
THIS IS THE SECOND MAIN ENTREE. IT'S
ALSO CHEF RYU'S "SIGNATURE DISH".

SIGNATURE DISH: THIS DISH IS MOST POPULAR DISH.



CONFIT: A CULINARY TERM FOR VARIOUS KINDS OF FOOD THAT HAVE BEEN
COOKED IN OIL OVERTOO TO EXCESSIVE IMPROVEMENTS FOR AT LEAST A MONTH.

THIS DEEPENS THE TASTE AND MAKES THE MEAT SOFT.





THE SAUCE IS MADE BY REDUCING OX BONE STOCK, WHICH DEEPENS THE FLAVOR OF THE MEAT. IT'S MAKING MY MOUTH DROOL AS I WRITE...



DESSERT: BLACK TEA ICE CREAM AND WHITE CHOCOLATE PANNA COTTA.

PANNA COTTA: MEANING COOKED CREAM, A FAVORED DESSERT IN ITALY (SOURCE: WIKIPEDIA) IN EPISODE 8.

THERE'S NO EXPLANATION NEEDED. THE BLACK TEA ICECREAM IS REFRESHING, AND THE WHITE CHOCOLATE PANNA COTTA IS SOFT AND SWEET.

SO THAT WAS LA PETITE MAISON'S FULL COURSE THAT CAPTURED JI-YUN DAE'S TASTEBUDS.

SINCE IT'S DIFFICULT TO ENCOUNTER FULL FRENCH COURSE MEALS EVERY DAY, SOME PARTS MAY BE UNFAMILIAR TO YOU.

THOUGH THIS ENTIRE EPISODE WAS SPENT ON A SPECIAL ISSUE, I WILL TRY TO INCORPORATE AS MUCH INFORMATION AS I CAN WITHIN THE FOOTNOTES OF MY CARTOON. (ALTHOUGH, IF THERE'S TOO MUCH I MAY HAVE TO RUN ANOTHER SPECIAL ISSUE.)



THE TAEHWAN RYU YOU SEE HERE,



AND THIS TAEHWAN RYU ARE NOT IN ANY WAY RELATED.

I ONLY BORROWED A FEW BACKGROUND INFORMATION RELATED TO COOKING.

AND THIS WEBTOON IS A WORK OF FICTION.



THE JUICY STORY BEGINS NEXT WEEK! PLEASE CONTINUE TO READ AND ROOT FOR US!

PLEASE SUPPORT MICHELIN STAR!!!